

PRE GAME WARMUPS

Conecuh Corndogs 14
4 Conecuh sausages battered in McEwen & Sons cornmeal served w/ pickled veggies and cherry peppers & house-made honey mustard drizzle

Pre Game Nachos 17
Our signature nachos served with queso blanco, slow-braised beef ribs, cheese blend, goat cheese, tomato, and pickled hot cherry peppers, with a side of avocado, and salsa. Feed the whole team!

Pimento Cheese Balls 12
6 of our house-made pimento cheese balls, hand-battered and flash fried, served with smoked habanero bacon jam

Oysters Rockefeller 18
Six oysters on the half shell, oven-baked with spinach cream, bacon, panko breadcrumbs, and parmesan cheese

Artisan Flatbreads 15
The Meats: Chef selected meats variety with red sauce, balsamic drizzle

White Truffle: Mozzarella, roasted garlic, parmesan, finished with truffle oil

BBQ Pulled Pork: Smoked pork, red onion, topped with cilantro and white lightening drizzle

Hand-Made Guacamole, Chips, and Queso 14
Fresh made-to-order guacamole (red onion, salt, jalapeno, fresh lime juice, and cilantro), with queso blanco and a side of salsa.

Crabcakes 22
Two lump crabcakes, pan seared, served with remoulade fresh greens tossed in citrus vinaigrette

Craft's Jumbo Wings 16
8 marinated fried chicken wings with your choice of: Honey Hot, BBQ, white lightning, hot, mild, lemon pepper, or sesame ginger (12 wings \$22)

SALADS

CHICKEN CAESAR 15
Crisp romaine, shaved parmesan, black pepper, tossed with Caesar dressing, house croutons, and topped with grilled or fried chicken

WEDGE SALAD 12
Iceberg lettuce wedge, tomato, onion, blue cheese crumbles, bacon, with house-made blue cheese dressing

FENNEC SALAD 16
Chopped romaine, diced Conecuh sausage, cheddar, red onion, tomato, avocado, chopped egg, grilled corn, house-made green goddess dressing

THE HAND-OFF

All Hand-Off items except the tacos are served with French fries. Substitute another side for an additional \$1.49 upcharge

French Philly Melt 19
Slow roasted short rib with caramelized onion, and peppers topped with melted provolone and American cheese, served with warm au jus for dipping

Craft's Chicken 16
Fried house-marinated chicken breast, white lightning sauce, provolone, applewood bacon, lettuce, tomato, & pickles on a buttered brioche bun

The Panhandle Taco 19
4 flour tortillas, chopped grilled shrimp, grilled corn, cheese blend, cilantro, and chipotle lime-ranch drizzle, served w/ chips & salsa, add queso \$1

Shredded Beef Taco 18
4 beef short rib tacos with red onion, cilantro, chipotle lime-ranch, and goat cheese, served w/ chips & salsa, add queso \$1

The Bama Fish Taco 18
4 warm tortillas, fresh fried catfish, cheese blend, cabbage slaw, roasted corn, ranch drizzle, served w/ chips and salsa, add queso \$1

Nashville Honey Hot Chicken Sandwich 18
Fried or grilled chicken breast, tossed with our signature Honey Hot sauce, with bacon, Monterey Jack cheese, and pickles on a toasted bun

Steve's Smashed Double Cheese Burger 18
Two smashed beef patties, seasoning blend, provolone, cheddar, bacon, red onion, house pickles, lettuce, tomatoes w/ bandana sauce, add queso \$1

The Blazer Burger 19
Two beef patties seasoned and smashed with our signature blend, smoked cheddar, habanero bacon jam, roasted garlic aioli, spring mix, topped with onion rings, add queso \$1, bacon \$1

Smoked Pork 17
Smoked pulled pork piled high, on a toasted bun, topped with smoked cheddar cheese, onion rings, pickles, and coleslaw, then drizzled with white lightening sauce

PRIME TIME

Any sides can be substituted for a \$1.49 upcharge

Smoked Rib Plate 28
A slab of smoked ribs, served with fries and coleslaw, with a side of our white lightening BBQ sauce, and garlic bread

Ribeye 45
14oz choice ribeye, with our signature seasoning blend, cast-iron seared and basted with herb butter, served with roasted fingerling potatoes, crispy brussels, and house-made steak sauce. Add grilled shrimp \$6, crabcake \$9

The Hail Mary 28
Jumbo fried shrimp and catfish, served over fries, with coleslaw, cocktail, tartar sauce, lemon, and hushpuppies

Mobile Bay Shrimp & Grits 28
An Alabama improvement on the Louisiana classic! Seared jumbo shrimp, fire roasted corn, stewed tomatoes, seared Conecuh sausage, in a rich, creamy Cajun sauce served with Mcewen & Son's grits

Dauphin Island 29
Fish & chips, Rambler's style! Crispy whitefish fried in a house made beer batter, served on a bed of fries, topped with onion rings, house-made tartar sauce, lemon, and a side of malt vinegar

Spanish Fort Vodka Pasta 26
Angel hair pasta with a creamy vodka sauce, grilled chicken, spinach, served with garlic bread

SIDELINES \$5

Roasted fingerling potatoes, Mcewen & Son's grits, crispy brussels, coleslaw, onion rings, house salad, small Caesar salad, sweet fries

DESSERTS \$6

Warm apple cobbler a la mode * Homemade banana pudding, * Death by chocolate cake

RAMBLETZS DRINK MENU

All drinks are hand-crafted specialty drinks that represent each school's culture and heritage. You might not be able to travel around the Southeastern Conference, but at least your taste buds can! All alcohol sales are final, by state law, alcohol cannot be removed from your bill.



The Yella Slamma 14

A classic take on the signature drink of the Crimson Tide, the yellow hammer! Titos, rum, amaretto, orange juice, pineapple juice with a dash of cranberry. A whopping 22 ounces, just like on game day! Pace yourself, you've got to play all 4 quarters!



Gator Bite 14

This gator drink is for all of our misplaced Southerners. It's our take on a strawberry jalapeno margarita... for those who want it sweet and spicy at the same time. Corazon, triple sec, strawberry simple syrup, sour, splash of OJ, and lemon lime. With a spicy rim. Get ready for this 16 oz drink to bite back!



Chilled Hotty Toddy 12

Our fun take on the classic rebel drink. We have turned down the heat on this cocktail by icing it down. Old Forrester, honey, lemon juice, lime seltzer, sugar, topped with ginger beer, and a sugared rim. "Flim flam, bim bam, Ole Miss by damn"!



Dragon's Fire 15

Our signature drink for the hometown team, the Dragon's Breath is an aged banana nut infused old fashioned, served to you still smoking, straight from the dragon's mouth! Banana infused Old Forrester, pecan liquor, maple, palo santo bitters, served still smoking.



UGA-ly 11

Everyone knows bulldogs are stiff competition, and this drink is no different. This cocktail celebrates the bulldog nation with a transfusion cocktail. Wheatley vodka, grape juice infusion, with fresh lime juice, topped with ginger ale. Watch out, just like the dawgs, this drink will bite you back if you aren't paying attention.



Tennessee Dreamsicle 12

Our adult version of a Tennessee dreamsicle (with some booze)! Whipped vodka, rumchata, triple sec, orange juice, & pineapple juice topped with lime seltzer.



Toomer's Lemonade 10

War eagle! This is our version of a classic boozy southern strawberry lemonade. Refreshing and crisp with the right amount of sweetness. Wheatley vodka, homemade strawberry simple syrup, and lemonade topped with lemon-lime seltzer. Just imagine you are rolling Toomer's trees right now!



Bully Punch 10

Hail State! Named after Mississippi State's iconic mascot. Old Forester, Bordeaux cherry juice, St. Germaine, topped with ginger beer. Simple yet feisty; like our bulldog neighbors.



The Slurrrricane 15

We all kneaux our Cajun neighbors can deal with anything, including hurricanes, often resulting in Slurrrricanes! Buckle up and get ready for the ride! White rum, dark rum, pomegranate liquor, OJ, lime juice, grenadine. As big as the Big Easy, it's 22 oz of Laissez les bons temps rouler!

BEETZ

WINE

Draft: by the pint or pitcher

- Blue Moon
- Mich Ultra
- Fly Llama Strawberry Basil
- Modelo
- Coors Light
- Cider Boys Fresh Press
- Pabst Blue Ribbon
- Good People IPA
- Shiner Bock
- High Noon Seltzer
- Happy Dad Seltzer

Can/Bottle: by the can, glass, or bucket

- Mich Ultra
- Coors Light
- Miller Lite
- PBR
- Stella
- Modelo
- Corona Extra
- Good People IPA
- Cahaba Blonde
- Seltzer variety

Red and Whites

We feature one or two of each of the following types:

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Chardonnay
- Pinot Grigio
- Prosecco
- Champagne

Ask your server about our rotating draft selections! We have a selection of craft draft beers in the front self-serve area, ask your server for details.

Ask your server for our rotating selections since our ever-expanding menu changes bi-weekly. There's a very good chance we'll have something you'll like!

HEMP / SELTZERS:

Brio, Mary Jones, Easy, Laughing Lemonade

NON ALCOHOLIC:

Red Bull Energy Drink Selections: Red Bull Energy Drink, Red Bull Sugar Free, Red Bull Blue Edition, Red Bull Tropical Edition, Red Bull Coconut Edition, Red Bull Red Edition, and Red Bull Red Edition Sugar Free. Coke products, Sweet tea, and Unsweet tea, Abita Root Beer Bottles